

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	WINDJAMMER / KITCHEN	16	0	Yes	REACH-IN REFRIGERATOR 4811.092.073 WAS DESIGNATED A 24 HOUR HOLDING REFRIGERATOR BUT THERE WAS NO INDICATION THE DATE AND TIME THAT THE POTENTIALLY HAZARDOUS FOODS WERE PLACED IN THE UNIT. <b>Staff has been retrained to make sure labels with date and time are in place.</b>
2	WINDJAMMER / BUFFET	19	2	No	TWO CHAFFING DISHES OF BREAKFAST SAUSAGES WERE NOT PROTECTED BY THE EXISTING SNEEZE GUARDS AND THE CHAFFING DISHES WERE OPEN. <b>Breakfast sausages have been relocated under sneeze guard.</b>
3	WINDJAMMER / DISHWASH AREA	28	0	No	DISH RACKS WERE FOUND SETTING DIRECTLY ON THE DECK. A WHEELED TROLLEY WAS PROVIDED DURING THE INSPECTION. <b>Supervision is increased.</b>
4	WHIRLPOOL SPAS	09	0	Yes	THERE WERE NUMEROUS MILLIVOLT READINGS IN THE LOGS THAT WERE ABOVE 800. THE GRAPH USED TO DETERMINE THE HALOGEN LEVEL (BROMINE) INDICATED THAT AT 800 MILLIVOLTS THE BROMINE LEVEL WAS 10 PPM. DURING THE INSPECTION ONE OF THE ANALYZER WAS READING 847 MILLIVOLTS AND THE ACTUAL MANUAL TEST FROM THE SPA INDICATED 11.2 PPM BROMINE, THE WHIRLPOOL SPAS WERE NOT OPEN FOR USE AT THE TIME OF THE INSPECTION.  THE LOGS LISTED BOTH MILLIVOLT READINGS AND PPM READINGS SOME ABOVE 800 MILLIVOLTS AND THE PPM READINGS WERE AT OR BELOW 10 PPM INDICATING THAT EITHER THE ANALYZER WAS NOT PROPERLY CALIBRATED OR THE RESPONSIBLE PERSON DID NOT UNDERSTAND HOW TO DETERMINE PPM FROM MILLIVOLT READINGS. THE PH READINGS WERE WITHIN THE RANGE OF THE GRAPH.
5	POTABLE WATER / BACKFLOW PROTECTION	08	0	No	ONE OF THE BACKFLOW PREVENTERS ON THE HYDRO BATH IN THE SPA HAD THE INTERMEDIATE ATMOSPHERIC VENT PLUGGED.
6	SCHOONER BAR / PANTRY	19	2	No	THE KEG REFRIGERATOR WAS BEING USED TO STORE OPENED CONTAINERS OF BAR MIXES SUBJECTING THEM TO CONTAMINATION FROM A KEG STORED INSIDE AND ALSO TO THE DELIVERY PIPING LOCATED INSIDE THE REFRIGERATOR. IT WAS STATED THAT THEY WERE NO LONGER USING THE BEER TOWER IN THE PANTRY. <b>Fridge will be used as regular refrigerator. Piping will be removed, shelves installed.</b>
7	SCHOONER BAR / PANTRY	08	0	No	THE INTERMEDIATE ATMOSPHERIC VENTS ON THE MULTIFLOW BACKFLOW PREVENTERS WERE TURNED UP AND DID NOT ALLOW FOR PROPER DRAINAGE. <b>Vents have been turned down.</b>
8	COFFEE KIOSK	21	1	No	THE POTABLE WATER SUPPLY LINE, WASTE DRAIN LINE, AND THE POWER CABLE WERE FOUND SETTING ON THE COUNTER TOP MAKING THE AREA DIFFICULT TO CLEAN. <b>Lines have been lifted.</b>
9	COFFEE KIOSK	27	0	No	THE COUNTER UNDER THE CAPPUCCINO MACHINE WAS SOILED WITH COFFEE DEBRIS. <b>Proper cleaning is in place.</b>
10	COFFEE KIOSK	19	2	No	THERE WERE REUSABLE GALLON CONTAINERS OF MILK IN THE UNDERCOUNTER REFRIGERATOR. WHEN ASKED HOW THEY WERE REFILLED IT WAS STATED THAT THEY USED A 5 GALLON CONTAINER OF BULK MILK WITHOUT A DISPENSER. THIS PRACTICE POTENTIALLY CONTAMINATES THE MILK. <b>We look in to purchase of USPH approved milk containers.</b>
11	COFFEE KIOSK	19	2	No	OPENED FOOD CONTAINERS WITH COFFEE FLAVORINGS WERE FOUND STORED IN A TECHNICAL SPACE WHERE THE DRAIN LINES FROM AN ICE WELL AND A UTILITY SINK WERE LOCATED. <b>Open food containers have been relocated.</b>
12	COFFEE KIOSK	34	0	No	STANDING, STAGNANT WATER WAS FOUND IN THE TECHNICAL AREA WHERE THE ICE WELL AND UTILITY SINK DRAINS DRAINED

INTO THE DECK DRAIN. THE LIP OF THE DECK DRAIN WAS ABOUT 20 MM ABOVE A DEPRESSION IN THE DECK AND THIS IS WHERE THE WASTE WATER WAS POOLING.

AVO was made and finding has been corrected.

ENCHANTMENT OF THE SEAS

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13	MAIN GALLEY DECK 4	22	0	No	<p>THE CURRENT PRACTICE OF WASHING THE CREAMERS ON TOP OF THE FORKS AND SPOONS SHOULD BE STOPPED. THE CURRENT PRACTICE DOES NOT ALLOW THE PROPER WASH, RINSE AND SANITIZING OF THE UTENSILS AND CREAMER.</p> <p>Staff has been reminded of proper procedure and more supervision is in place.</p>
14	MAIN GALLEY DECK 4 - PANTRY	20	2	No	<p>THE AMBIENT TEMPERATURE MEASURING DEVICE REGISTERED 52°F WITHIN THIS UNDERCOUNTER REFRIGERATION UNIT.</p> <p>Refrigerator has been repaired.</p>
15	MAIN GALLEY DECK 4 - BAKERY	20	2	No	<p>THE FOOD CONTACT SURFACE UNDERNEATH THE COLLAR WAS VERY CORRODED AND THERE WAS STANDING WATER WITHIN THE LIP OF THE COLLAR.</p> <p>Has been cleaned and will be better monitored.</p>
16	MAIN GALLEY DECK 4 - BAKERY	38	0	No	<p>THE MICROWAVE WAS MARKED "NOT IN USE".</p> <p>Will be landed for repair.</p>
17	MAIN GALLEY DECK 4 - VEGETABLE STATION	21	1	No	<p>THERE WAS LOOSE SEALANT NOTED UP WITHIN THE EXHAUST HOOD.</p> <p>All sealant will be redone.</p>
18	MAIN GALLEY DECK 4	21	1	No	<p>THE NON-FOOD CONTACT SURFACES OF THE HALO HEAT WAS DIFFICULT TO CLEAN DUE TO EXCESS SEALANT NOTED WITHIN THE SEAMS.</p> <p>All sealant will be redone.</p>
19	FOOD SERVICE GENERAL	21	1	No	<p>GASKETS ON REFRIGERATION UNITS WERE NOT TIGHT FITTING.</p> <p>Gaskets have been fitted tight.</p>
20	FOOD SERVICE GENERAL	08	0	No	<p>THE BACKFLOW PREVENTER ON THE NEW SODA DISPENSING UNITS WERE PLUGGED AND NOT ORIENTED FOR THE VENT TO</p> <p>Plugs were removed during the inspection.</p>
21	MAIN GALLEY DECK 5 - HOT GALLEY	21	1	No	<p>THE DOOR ON THE HOT HOLD UNIT WAS IN POOR CONDITION.</p> <p>Door has been repaired.</p>
22	MAIN GALLEY DECK 5 - BEVERAGE STATION	38	0	No	<p>THE SCANAMAT CAFÉ CINO UNITS WERE MARKED "NOT IN USE"</p> <p>Machines will be removed. New ones are already on board.</p>
23	MAIN GALLEY DECK 5 - BAKERY	20	2	No	<p>THE BELTS ON THE DOUGH ROLLER WERE BEGINNING TO FRAY.</p> <p>Belts will be replaced in the near future.</p>
24	MAIN GALLEY DECK 5 - BAKERY	33	0	No	<p>THE SEALANT WAS LOOSE AT THE BASE OF THE DUTCHES PIE PRESS.</p> <p>All sealant will be redone.</p>

25	DECK 5 BELL STATION	20	2	No
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THE FOOD CONTACT SURFACE OF THE MICROWAVE WAS NOT EASILY CLEANABLE DUE TO MELTED PLASTIC.

**This is not a food contact surface but will be replaced.**

26	CREW GALLEY	19	2	No
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AN ICE SCOOP HANDLE WAS FOUND IN DIRECT CONTACT WITH THE ICE.

**Ongoing training is in place.**

27	CREW GALLEY	20	2	No
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THE FARTHEST COMPARTMENT OF THE UNDERCOUNTER REFRIGERATOR HAD A TEMPERATURE OF 50°F INTERNALLY. FOOD LOCATED WITHIN THIS REFRIGERATION UNIT WAS 39°F.

**Refrigerator was checked and is working proper. Maybe defrosting was in process during the inspection.**

28	CREW GALLEY - GLASSWASH	22	0	No
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THE DATA PLATE WAS MISSING FROM THE GLASSWASH MACHINE.

**Has been replaced.**

**ENCHANTMENT OF THE SEAS**

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29	CREW GALLEY	38	0	No	
THE MICROWAVE WAS MARKED "NOT IN USE"					
<b>Will be landed for repair.</b>					
30	PROVISIONS - BUTCHER SHOP	38	0	No	
THE BUFFALO CHOPPER WAS MARKED "NOT IN USE"					
<b>Chopper will be landed.</b>					
31	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

32	MAIN GALLEY DECK 4 - PANTRY	16	0	Yes
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FOUR TRAYS OF FOOD WERE FOUND TO BE 48°F AT THE SURFACE. THESE TRAYS WERE PREPARED AN HOUR AN A HALF EARLIER. THEY WERE IMMEDIATELY BLAST CHILLED. THE AMBIENT TEMPERATURE OF THE UNIT WAS 52°F.

**Refrigerator was checked and is working proper. Maybe defrosting was in process during the inspection. Staff has been advised to keep an close eye on the unit.**

